

CHILD CARE CENTER COMPLIANCE RECORD

PART 9. ENVIRONMENTAL HEALTH/SANITATION MAINTENANCE

Michigan Department of Human Services
Bureau of Children and Adult Licensing

1. License Number

2. Date of Determination

3. Name of Center

4. Date of Most Recent Environmental Health Inspection

5. Rating

6. In the Most Recent Environmental Health Inspection Was Compliance Cited for All Rules
☐ Yes ☐ No (If No, list rules below)

Rules

C = Compliance V = Violation NR = Not reviewed

C	V	NR	REQUIREMENTS	C	V	NR	REQUIREMENTS
			R400.5902 Food preparation areas.				R 400.5902c Food preparation.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(1) Food contact surfaces are smooth, nontoxic, easily cleanable, durable, corrosion resistant, and nonabsorbent.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(1) Children and staff thoroughly wash hands before handling food and before eating.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(2) Carpeting is prohibited.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(2) Guidelines for hand washing are posted in food preparation areas and toilet rooms.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(3) Mechanical ventilation to the outside is required for all commercial cooking equipment.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(3) Food is prepared with the least possible manual contact. Serving utensils are used by staff or provided to children who serve themselves.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(4) If residential hood ventilation is used, the cooking equipment is limited to a stove/oven combination.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(4) Raw fruits and vegetables are thoroughly washed before being cooked or served.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(5) Mechanical ventilation to the outside may be required if a problem is evidenced.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(5) Food is cooked to heat all parts of the food to the safe temperature.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(6) The use of deep fryers is prohibited.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(6) Potentially hazardous foods are thawed using an approved method.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(7) Live animals are prohibited from food preparation and eating areas.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(7) The temperature of potentially hazardous foods is 41° F or below or 140° F or above at all times, except during necessary periods of preparation.
			R 400.5902a Food and equipment storage	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(8) Potentially hazardous foods that have been cooked and refrigerated are reheated rapidly to 165° F or higher before being served.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(1) Refrigerator has an accurate working thermometer indicating a temperature 41° Fahrenheit or below.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(9) Accurate metal stem-type food thermometers are used to assure the proper internal cooking, holding, reheating, or refrigeration temperatures of foods.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(2) Artificial lighting fixtures near food storage, preparation, and service areas are properly shielded.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(10) Food, already served and handled, is not served again, unless food is in a wrapper such as single service crackers.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(3) Unpackaged bulk foods is stored in clean covered containers, dated, and labeled.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(11) Milk is served from any of the following:
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(4) Food not subject to further washing or cooking before serving is stored to protect it from cross-contamination.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(a) A commercially filled container stored in a mechanically refrigerated bulk milk dispenser.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(5) Packaged food is be stored in contact with water or undrained ice.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(b) A commercially filled container not to exceed 1 gallon.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(6) Poisonous or toxic materials are not stored with food, food service equipment, utensils, or single-service articles.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(c) A sanitized container only if poured directly from the original container.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(7) Food, food service equipment, and utensils are not located under exposed or unprotected sewer lines, open stairwells, or other sources of contamination.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(12) All of the following apply to milk:
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(8) The storage of food, food service equipment, or utensils in toilet rooms is prohibited.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(a) Containers are labeled with the date and time opened.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(9) Food and utensils are stored a minimum of 6 inches above the floor.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(b) Milk is served within 7 days of opening.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(10) All food service equipment is 6 inches off the floor, moveable, or be properly sealed to the floor.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(c) Milk is not served if the contents appear to be unsanitary, or have been unrefrigerated for a period exceeding 1 hour.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(11) Meals that are transported are prepared in commercial kitchens and delivered in carriers approved by the environmental health authority.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(d) Milk is not combined with the contents of other partially filled containers.
			R 400.5902b Food supplies.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(13) Contents remaining in single-service containers of milk are discarded at the end of the snack or meal time.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(1) Food is in sound condition, free from spoilage, filth, or other contamination and is safe for consumption.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(14) On field trips, all foods is protected from contamination.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(2) Home canned products are prohibited.				
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(3) All fluid milk and fluid milk products are pasteurized and grade "A."				

C V NR	REQUIREMENTS
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(a) The temperature of potentially hazardous foods is maintained at 41 ° F or below, except during necessary periods of preparation and service.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(b) Potentially hazardous foods are cooked to proper temperatures before being served.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(c) Food service equipment is maintained in a clean and sanitary manner.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(d) In the absence of proper hand washing facilities, people preparing and serving food wear disposable food service gloves.
	R 400.5902d Sanitization.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(1) All tableware, utensils, food contact surfaces, and food service equipment is washed, rinsed, and sanitized after each use.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(2) Enamelware utensils are prohibited.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(3) Reuse of single service articles is prohibited.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(4) Centers using multiuse tableware and utensils use:
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(a) A commercial dishwasher.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(b) A domestic dishwasher with sanitizing capability.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(c) A 3-compartment sink/adequate drain boards.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(d) A 2-compartment sink for washing and rinsing with a third container for sanitizing, and adequate drain boards.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(5) Centers manually washing:
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(a) Rinse and scrape all utensils and tableware.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(b) Thoroughly wash in detergent and water.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(c) Rinse in clear water.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(d) Sanitize by:
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(i) Immersion for at least 30 seconds in clean, hot water of at least 170 ° F.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(ii) Immersion for at least 1 minute in a solution containing between 50 and 100 ppm of chlorine or comparable sanitizing agent at a temperature of at least 75 ° F. A test kit is used when a chemical is used for sanitizing.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(e) Air dry.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(6) Moist cloths, used for wiping counter and tabletops, are clean, rinsed frequently in a sanitizing solution, stored in the sanitizing solution between uses, and not used for other purposes.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(7) Sponges are not be used.
	R 400.5905 Premises.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(1) The center is located on land that provides good natural drainage or is properly drained.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(2) Stairs, walkways, ramps, landings, and porches:
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(a) If elevated, have barriers and handrails.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(b) Are maintained in a safe condition relative to the water, ice, or snow, and have nonslip surfacing.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(c) Landings are located outside exit doors where steps or stairs are necessary and are at least as wide as the door swing.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(d) Stairway steps are not more than 8 inches in height, with a minimum tread depth of 9 inches.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(e) If ramps are used, have a minimum rise-to-run ratio of 1 to 12.

C V NR	REQUIREMENTS
	R 400.5910 Heating; temperature.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(1) The temperature in child use areas is maintained at a safe and comfortable level.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(2) The indoor temperature is at least 65 ° F in child use areas at a point 2 feet above the floor.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(3) If temperatures exceed 82 ° F, measures are taken to cool the children.
	R 400.5915 Light, ventilation, and screening.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(1) The total ventilation area in every habitable room, as provided by openable windows, is at least 4½ % of the floor area, unless central air conditioning is provided.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(2) If ventilation is dependent on a mechanical system, the system is on at all times while the building is occupied and complies with the ventilation requirements of the appropriate mechanical code.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(3) Artificial or natural light, provides a minimum illumination of 20 foot candles over the entire room at a height of 3 feet from the floor.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(4) Windows used for ventilation are supplied with screening of not less than 16 mesh, which is in good repair. This subrule does not apply to programs operating in school buildings.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(5) Propping doors open for ventilation is prohibited.
	R 400.5920 Water supply; plumbing.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(1) The water system complies with the local health authority requirements.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(2) Plumbing is designed, constructed, installed, and maintained to prevent cross-connection with the water system.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(3) Sinks, lavatories, drinking fountains, and other water outlets are supplied with safe water, sufficient in quantity and pressure, to meet conditions of peak demand.
	R 400.5925 Toilets; handwashing sinks.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(1) 1 toilet and 1 handwashing sink for every 15 children or fraction thereof. For a center operating less than 5 continuous hours/day at least 1 toilet and 1 handwashing sink for every 20 children or fraction thereof.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(2) After the effective date of these rules, a center that is new, relocates, adds an infant/toddler component, or increases the licensed infant/toddler capacity, has a diapering area with a designated handwashing sink.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(3) Handwashing sinks are accessible to children by platform or installed at children's level.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(4) Handwashing sinks have warm running water and are accessible to children. Both of the following apply:
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(a) Water temperature does not exceed 120 ° F.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(b) Soap and single service towels or other approved hand drying devices are provided.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(5) Toilet rooms for school-age children provide for privacy.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(6) All newly constructed or remodeled facilities include separate handwashing sinks in the kitchen and diapering areas.

Date	License Number
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C	V	NR	REQUIREMENTS
			R 400.5930 Sewage disposal.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(1) Sewage and other water-carried wastes are disposed of through a municipal or private sewer system.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(2) Private sewer/septic systems meet the criteria of the environmental health department.
			R 400.5935 Garbage and refuse.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(1) Garbage is stored in watertight containers with tight-fitting covers. If a dumpster is used, garbage is placed in sealed plastic bags.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(2) The center provides a garbage can with a waterproof liner, or is thoroughly cleaned after each emptying.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(3) Garbage and refuse is removed at least weekly.
			R 400.5940 Maintenance of premises.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(1) The premises is maintained in a clean and safe condition.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(2) The premises is maintained so as to eliminate and prevent rodent and insect harborage.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(3) Roofs, exterior walls, doors, skylights, and windows are weathertight, watertight, in sound condition and good repair.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(4) Floors, interior walls, and ceilings are sound, in good repair, and maintained in a clean condition.

C	V	NR	REQUIREMENTS
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(5) All plumbing fixtures and water and waste pipes are properly installed and in good working condition. Each water heater is equipped with a thermostatic temperature control and a pressure relief valve in good working condition.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(6) All toilet room floor surfaces are impervious to water and in a clean condition.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(7) Light fixtures, vent covers, wall-mounted fans and similar equipment attached to walls and ceilings are easily cleanable and in good repair.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(8) Child care centers licensed after the effective date of these rules located in structures built before 1978 have a lead hazard risk assessment. Any lead hazards identified are addressed. The results of the assessment are on file in the center.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(9)(a), (b), (c), (d) The center develops and implements an integrated pest management program in compliance with 1994 PA 451, MCL 324.8316

Notes:

Instructions for use:

1. Use to make notes and observations during the inspection.
2. **Verbally discuss** cited rule violations with the licensee/designee at the exit conference.
3. Discard once this information has been included in the appropriate report.

AUTHORITY: 1973 PA 116
 COMPLETION: Is required.
 CONSEQUENCE FOR NONCOMPLETION: Applicant cannot be licensed.

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